

# Decadently Delicious Cinnamon Rolls

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## Dough Ingredients:

1 cup warm milk (110 degrees or 30 sec in microwave)

2 eggs room temperature

1/3 cup margarine, barely melted

4 cups all purpose flour (Lehi Roller Mills is my fave)

1/2 cup corn starch

1 tsp salt

1/2 cup white sugar

2 1/2 tsp yeast (instant or rapid rise)

## Filling Ingredients:

1 cup brown sugar

2 1/2 T ground cinnamon

1/3 cup butter, softened

## Frosting Ingredients:

1 8oz package cream cheese, softened

1/3 cup butter, softened

2 1/2 cups powdered sugar

1 tsp vanilla extract

1/4 tsp salt

## Directions:

Warm 1 cup of milk in microwave for 30 seconds on high or until it reaches 110 degrees. Pour milk into bread machine pan. Warm 2 eggs to room temperature. A quick trick is to put them in a glass and fill with warm tap water while you get out other ingredients. Crack warm eggs and drop into pan. Pour barely melted butter into pan. Microwave mine for 15 seconds on high, then stir till it is all melted. Add 4 cups of all purpose bread flour to pan. Pour in 1/2 cup cornstarch. This is a trick I learned from America's Test Kitchen. It makes the dough fluffier. Sprinkle with 1 teaspoon salt. Add the 1/2 cup white sugar. Dump 2 1/2 teaspoons of instant or rapid rise yeast on top (no proofing necessary). Place the bread pan into the bread maker and start the dough cycle. Mine takes about an hour. Mix the brown sugar and cinnamon in a small bowl. After the dough is finished in the bread maker turn it out on to a lightly floured surface. Roll the dough out into a long rectangle. Spread 1/3 cup butter over the entire surface. Then sprinkle with cinnamon/brown sugar mixture. Roll up the dough and cut into 12-16 rolls depending on how thick you want them (and how many hungry little ones are around). Place the rolls in a lightly greased 9X13 glass pan. Cover with plastic wrap and let rise 30-90 min. Preheat oven to 400 degrees. Bake rolls in preheated oven for 15 minutes or until the tops are golden brown. To make the frosting cream butter and cream cheese. Add powdered sugar and salt and beat again. Then add vanilla and cream and beat until smooth. Spread frosting liberally on warm rolls. Enjoy!

